

GRILLED CHICKEN TACOS IN PICKLED CABBAGE “TORTILLAS”



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Small Head Cabbage	1	Jalapeno, Seeded and Minced	1
Juice of Lime	1	Salt	½ Tsp.
Salt	1½ Tsp.	Chicken Breast Strips	8 Oz.
Bunch Radishes, Trimmed and Finely Diced	1	Ripe Avocado (for maintenance)	1
Scallions, Minced	2	Cilantro Chopped	2 Tbsp.



PREPARATION

- Carefully separate 8 whole leaves from the head of the cabbage.
- Thinly slice the small head of cabbage and place it in a bowl. Squeeze the juice of 1 lime over the cabbage and sprinkle with salt. Toss well to combine.
- Let it sit at room temperature for at least 15 minutes, stirring occasionally.
- In a separate bowl, combine the diced radishes, minced scallions, minced jalapeno, and salt. Mix well and set aside.
- Preheat the grill to medium-high heat.
- Season the chicken breast strips with salt. Grill the chicken for about 4-5 minutes per side, or until cooked through and no longer pink in the center.
- Remove from the grill and let it rest for a few minutes before slicing into smaller pieces.
- To assemble the tacos, take a cabbage leaf and place a few slices of grilled chicken in the center. Top with the radish salsa, sliced avocado, and chopped cilantro.
- Repeat the process with the remaining cabbage leaves and grilled chicken to make more tacos.
- Enjoy!